



## Leadership... with a Twist!

The **Bloody Mary** -- essentially a mix of vodka, tomato juice and spices -- is often considered a remedy for hangovers, but it most likely will only ease the memory of the discomfort from the night before!

Legendary barkeep Fernand Petiot is said to have invented the drink in 1921, while working at the New York Bar in Paris (later to become Harry's New York Bar). According to Petiot, the first customers to try his concoction were Americans, who remarked that it reminded them of a waitress named Mary at Chicago's notorious Bucket of Blood saloon. *Ohhh-kay...*

The 1940s found Petiot tending bar at the St. Regis Hotel in NYC, where he introduced a variation of his original recipe, adding Tabasco sauce and renaming the cocktail "Red Snapper." History suggests that the Tabasco tradition lived on but the moniker did not.

Some attribute creation of the **Bloody Mary** to comedian, actor and "Toastmaster General of the United States" George Jessel, who purportedly first mixed a half-vodka, half-tomato juice drink in the 1950s. Fernand Petiot acknowledged Jessel's creation, but claimed that he, Petiot, was the first to add salt, pepper, Worcestershire sauce and (later) Tabasco to the recipe.

In the 1960s, Chicago's Pump Room claims credit for first serving the cocktail with the now-ubiquitous celery stalk. But the presentation hasn't stopped there: establishments regularly garnish the **Bloody Mary** with olives, pickles, cucumbers, and assorted vegetables, and with cheese, salami, shrimp and even crab claws!

### From the Leadership Cocktail "Because You Asked" Dept

- Worcestershire sauce is a feisty fermentation of vinegar, molasses, anchovies, onion, garlic, salt, tamarind, and various spices. It was invented (by mistake) in England in the 1830s by chemists John Lea and William Perrins. Lea & Perrins -- sound familiar?
- Tabasco Sauce was initially bottled in 1868 by the McIlhenny family of Avery Island, Louisiana. The secret blend of tabasco peppers, vinegar and salt is aged in white oak barrels for 3 full years and weighs in at a lusty 2,500-5,000 Scoville units (the international measure of spice heat).

### *Leadership Cocktail Bloody Mary*

*Mix the following in the bottom of a pint glass:*

*3 dash celery salt*

*2 dash each, black pepper and salt*

*1-2 dashes Tabasco sauce*

*4-6 dashes Worcestershire sauce*

*Fill glass with ice, and add:*

*2 oz. of vodka*

*Fill to top with tomato juice.*

*Garnish with a lime wedge, celery stalk, and one (1) bonus item of your choice.*